



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Pork Sausages and White Beans –

6 tbl. unsalted butter
2 oz. diced bacon
1 large onion, finely chopped
3 garlic cloves, minced
1 tbl. fresh thyme leaves
½ cup dry white wine
1 ½ cups canned diced tomatoes (from one 14.5 oz. can)
1 ¼ cup chicken stock
2 cans (14.5 oz. each) cannellini beans, drained and rinsed
2 lbs. cooked pork sausages such as bratwurst or kielbasa, sliced 1 inch thick
5 cups fresh homemade breadcrumbs, cut into ½ inch pieces
¼ cup coarsely chopped fresh flat-leaf parsley

Preheat oven to 325°. Melt 2 tbl. butter in a large braiser or high-sided ovenproof skillet over medium-high heat. Add bacon; cook until crisp. Add onion; cook until tender. Add garlic and thyme; cook for 1 minute. Add wine; cook for 1 minute. Add tomatoes; cook until sauce is thickened. Add stock and beans; bring to a simmer. Add sausages. Bake for 30 minutes.

Toast breadcrumbs in remaining butter in a skillet over medium-high heat, stirring, until golden, 8 to 10 minutes. Stir in parsley. Season with coarse salt.

Remove skillet from oven. Heat broiler. Scatter breadcrumbs over top of sausage mixture. Broil 6 inches from heat source until top is deep golden brown, 1 to 2 minutes.

Credit: Martha Stewart Living